

WICKS

ESTATE

2015 PAMELA SPARKLING

ADELAIDE HILLS



VINEYARD

Our 2015 Pamela represents our finest expression of traditional method sparkling, a wine only produced in the finest vintages. Parcels of Chardonnay and Pinot Noir are hand-picked from our estate vineyard at Woodside with any imperfect fruit rejected to achieve the highest quality outcome.

Traditional methods of whole bunch pressing, bottle fermentation and a minimum of 4 years on tirage help ensure a level of prestige and finesse.

100% Adelaide Hills, South Australia Cool Climate vineyards, individual parcel selection. 70% Chardonnay, 30% Pinot Noir.

WINEMAKING

All parcels were hand-harvested into 400kg bins and chilled in the cool room prior to whole bunch pressing, with only the high quality free run portion retained.

Fermentations were run cool with strict temperature control enabling the retention of the pristine fruit characters. A small portion of the Pinot Noir was also fermented in barrel to give further texture. The final wine was a blend of these parcels, generating layers of complexity and depth of flavour. After completing primary and malolactic fermentation the wine was tirage filled to bottle to undergo secondary fermentation.

With secondary fermentation complete in bottle the wine was left to rest 'on tirage' for a minimum of 36 months allowing the development of subtle yeast autolysis characters. Each bottle was then hand riddled with meticulous care prior to disgorgement. This traditional method of production, Méthode Traditionnelle, and the subsequent maturation on yeast lees prior to disgorging allows greater complexity and finesse.

TASTING NOTES

COLOUR	Bright Pale Straw
AROMA	Lifted fresh green apple and white stone fruits
FLAVOUR	This fine Sparkling wine will drink beautifully when young, however it has the capacity to develop further complexity if cellared 5+ years.

TECHNICAL DETAILS 12.0 % alc TA 5.5 pH 3.33 Dosage 6.2 g/L

CELLAR POTENTIAL This stylish and sophisticated Sparkling wine will drink beautifully whilst freshly disgorged, yet careful cellaring will promote complexity and rich toasty layers that can be enjoyed in the future.

HAVE IT WITH ...

Canapes and Entrée's

